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Asara Vineyard Collection Pinotage Rose 2019

Light Red currents and pink cherry with hints of candyfloss and fresh tomatoes. Enhanced with cranberries and Lingonberries. A beautiful delicate rose.



variety : Pinotage | 100% Pinotage
winery : Asara Wine Estate and Hotel
winemaker : Asara Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 12.0 % vol **rs :** 2.3 g/l **pH :** 3.54 **ta :** 6.1 g/l
type : Rose **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

This indigenous varietal of South Africa, delivers optimum fruit on our unique fertile slopes at Asara. Picking the grapes at different points of ripeness
enables the winemaking team to differentiate in style and to show brilliant expression amongst the top Pinotage Rosé's in South Africa. With our unique slopes and different micro-climate expressions, a specific pocket of grapes was identified for the production of this wine.

in the vineyard : This unique single block ripened the grapes slowly, ensuring evenly coloured fruit. During this extended ripening process, the skins and pips reach optimum ripeness on duplex soils with excellent water retention. This block faces False Bay, an ideal satiation to maintain the varietals fresh vibrant fruit acidity. Being harvested at two different times helped to capture the primary fruit flavours. A lot of focus has been given to canopy management, to ensure good healthy new leaves, the last 14 days before final ripening, ensuring a lower pH and good fresh fruit acidity.

about the harvest: The grapes are harvested in two batches, in the coolness of early morning. The first batch is harvested at about 20.5ºB to ensure crisp acidity and the second at about 21.5ºC for more delicate light fruit flavours and colour.

in the cellar : The grapes are harvested in two batches, in the coolness of early morning. The first batch is harvested at about 21ºB to ensure crisp acidity and the second at about 22.5ºB for more delicate light fruit flavours and colour. Grapes are immediately transferred to the pneumatic press and gently pressed to prevent too much colour extraction. The juice ferments gently at a low temperature of 12°C to maintain freshness. After blending the two pickings, the wine was left on its lees to integrate and create a balance of vibrant primary red berry fruit and a velvety layered lengthy finish.
The selection of two yeast strains ensures high levels of fruit aromas. Fermentation is slow and the lees are stirred up once a week to contribute to layers of rich and well integrated fruit.